

Baseball Spring Training Burger

Compliments of Chef Richard's Kitchen

Years ago, my brother moved to Phoenix, AZ. He soon discovered that he was only about a mile from Goodyear, AZ, where the Cincinnati Reds and the Cleveland Guardians hold spring training. So, until he moved back to the Omaha area, it was a real treat to watch spring training games. It was great, around \$15 - \$20 for a seat in a beautiful stadium usually with mild temps and lots of sun. What could be better? The Reds' Spring Training Desert Heat burger, of course. It's a southwestern-inspired burger that holds nothing back. When I saw the original, I knew I had to make a similar version. Thus, the Baseball Spring Training Burger. It's not for the light eater or those counting calories, but an occasional indulgence will likely be okay.



3 Servings

- 1 ½ lb ground beef (80/20)
- ½ lb chorizo sausage
- ½ C queso blanco cheese
- 1 - 2 jalapeno pepper
- 3 Tbsp guacamole
- 3 Tbsp Pico de Galo
- 3 hamburger buns
- ½ small onion, sliced
- 3 slice red tomato
- Smoky hot sauce, optional
- Limes and cilantro for garnish

Slice the onion and the jalapenos. If you don't want too much heat, remove the seeds. Place onion in sauté pan along with 1 - 2 Tbsp olive oil and sauté until caramelized. Remove from pan and do the same with the sliced jalapenos. Then repeat with the lime wedges.

Form ground beef into (3) patties, about 5" in diameter. Do the same for the chorizo sausages. Fry, or grill until done. When done, scrape bottom of pan and toast buttered buns.

Place toasted bun bottom on plate. Place ground beef patty and chorizo patty on top of each other on bun. Pour about 2 Tbsp warm, melted queso over patties. Place 2 Tbsp each guacamole and Pico de Galo over queso. Next, place tomato over the top. Place caramelized onions and sautéed jalapenos on top. Finally, place the other half of toasted bun on the very top and place a short food skewer through the middle.

Garnish with lime wedges and cilantro sprigs.

Nutrition Facts	
Portion Size	407 g
Amount Per Portion	
Calories	942
	% Daily Value *
Total Fat 66g	85 %
Saturated Fat 24g	120 %
Cholesterol 196mg **	65 %
Sodium 1240mg	54 %
Total Carbohydrate 33g	12 %
Dietary Fiber 2.9g **	10 %
Sugar 5.5g	
Protein 53g	106 %
Vitamin D 1.5mcg **	8 %
Calcium 300mg	23 %
Iron 6.8mg	38 %
Potassium 969mg **	21 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.	
** Amount is based on ingredients that specify value for this nutrient and 0 for those that don't.	

Source:
<https://www.nutritionvalue.org>